FAZE CATERERS
A Taste of Gold

COLD BUFFET BROCHURE

About Us

Fantastically fun and creative catering presented in style, Faze serves delicious, modern, crowd-pleasing and crowd-gathering cold buffets and barbecues for any occasion.

Established in 2010 by our Managing Director, Ian Hargreaves, Faze Caterers is an independent, privately owned catering company with strong ambitions but a grounded outlook. Today, we're one of the most recognised caterers in Essex.

We're huge food lovers here at Faze, and the desire to produce great dishes drives our enthusiasm every single day. With a reputation for creativity and flair, we pride ourselves on making food that not only tastes delicious but looks visually stunning — a standard that has earned us recognition we are immensely proud of.

Happiness is a big thing at Faze; that's why we get such great reviews for the events we cater. Mediocre is not in our vocabulary. We only do the best — and that ethos is the secret to our success.

Stand-Out Event Catering

We passionately believe that food should be one of the key focal points at your event, not an afterthought. Using world-class ingredients, creative flair and outrageously good presentation, we deliver truly unique experiences every single time.

About Our Cold Buffets

Our stylish cold buffets hold pride of place at any event. From birthday parties and wedding breakfasts to more solemn gatherings, we're here to help — whatever the occasion.

Your food is presented in custom-made wooden crates, on slates and in wooden bowls, complete with handwritten menu chalkboards to let your guests know what they're enjoying. Full allergen information is available on our website should any attendees require it.

If you are catering for a wedding breakfast or main meal, we advise ordering for at least 25% more guests.

How It Works

We arrive at your venue 1–2 hours before your event to begin setting up your buffet. Everything will be beautifully arranged, picture-perfect and ready for your guests to enjoy before we leave.

We then return the following day to collect all empty platters and equipment provided for your buffet.

Secure the Date

We work on an exclusivity basis and therefore require a **non-refundable deposit of £125 (ex VAT)** to secure your booking.

Menu choices, guest numbers, timings and all final arrangements will be requested one month before your event. At that point, your full invoice (minus your deposit) will be issued and is payable **7 days before your event**.

We look forward to making your event one to remember.
